

CHRISTMAS PARTY PUB MENU

Starters

Roast Butternut Squash and Sweet Potato Soup with Herb Croutons **(GF) (V)**

Prawn and Crayfish Cocktail with Granary Croute **(GF)**

Tempura Tiger Prawns with an Asian Salad, Sweet Chilli Sauce and Fresh Lime **(GF)**

Game Terrine with an Apple & Plum Chutney and Toasted Sourdough **(GF)**

Panko Brie Wedge with Cranberry Sauce and Baby Leaf Salad **(GF) (V)**

Mains

Roast Norfolk Turkey or Loin of Pork, with Festive Trimmings, Roast Potatoes and Seasonal Vegetables **(GF)**

Slow Cooked Feather Blade of Beef with Chive Mash, Chantenay Carrots, Tenderstem Broccoli and a Red Wine Jus **(GF)**

Herb Crusted Salmon with a Fondant Potato, Tenderstem Broccoli and a Seafood Butter **(GF)**

Vegetable Bolognese Tagliatelle with a Rich Vegetable Ragu, Vegetarian Hard Cheese and Garlic Bread **(V)**

Roast Sweet Potato and Vegetable Loaf with Vegetarian Pigs in Blankets and Stuffing, Seasonal Vegetables and Vegan Gravy **(GF) (V)**

Desserts

Christmas Pudding with Brandy Sauce and Orange Crisp **(GF) (V)**

Chocolate Torte with Double Chocolate Biscotti and Vanilla Ice Cream **(GF)**

Sticky Toffee Pudding with Toffee Sauce and Vanilla Custard or Ice Cream **(GF) (V)**

Key Lime Cheesecake with Lime Marmalade, Chantilly Cream and Candied Lime **(GF)**

Trio of Sorbets – Mango, Lemon or Raspberry **(GF) (V)**

£25.95 – 2 Courses or £29.95 – 3 Courses

(V) = Vegetarian & Vegan Option – (GF) = Gluten Free Option

